

RESTAURANT WEEK MENU

January 16-28, 2017

\$35 per person

Add Optional Wine Pairings for \$25

Salad Course

Tossed Salad

or

Caesar Salad

2015 Hess "Shirtail Creek Vineyard" Chardonnay, Monterey

Entree Course

All entrees are served with a Glazed Carrot and Smashed Potatoes

Add a Classic Oscar Topping (Asparagus, Jumbo Lump Crab & Hollandaise) \$15

Two 4 oz. Prime Filet Mignon Medallions

or

12 oz. Prime Ribeye

or

Broiled Salmon with Maître d' Butter

or

16 oz. Pork "Rib" Chop with House Made Applesauce

2015 Meomi Pinot Noir, California or 2014 Justin Cabernet Sauvignon, Paso Robles

Dessert Course

Chocolate Cake

or

Carrot Cake

Noval "Black" Porto, Portugal

Price does not include tax and gratuity. No split plates or substitutions please.

A portion from each Prix Fixe dinner purchased during Restaurant Week will be donated to Culinaria and the programs it supports.